

CLASSIC DEX PRIVATE DINING MENU

*Smaller groups of up to 20 guests can pre-order their choices from the menu below.
Larger groups of 20+ guests will enjoy the same dishes, selected by the host.*

STARTERS

Crispy Asian Beef Salad

Seared marinated beef, spiced crispy Asian salad, chilli and cashews

Goat's Cheese Waldorf Salad **V/VGA**

Crisp salad, crumbled goat's cheese, apple, celery and crisply fried walnuts

Smoked Salmon Cannelloni

A leaf of smoked salmon filled with smoked salmon mousse, served on avocado salsa

'Hendrick's Martini' Prawn Cocktail

Cucumber dipped in Hendrick's syrup, filled with a prawn cocktail

MAINS

Stone Bass

Fillet of stone bass, ratatouille and new potatoes

Lamb Rump

Cooked pink, served with red wine sauce, green beans and dauphinoise potatoes

Cod & Crab

Plump fillet of cod, crushed peas, creamy mashed potatoes and beurre blanc

Salt-Baked Celeriac **V/VGA**

Herb crust, ratatouille, creamy mashed potatoes and red wine sauce

10oz Sirloin

Cooked medium rare, served with Harbour salad and skinny fries

DESSERTS

Blueberry Cheesecake **V**

Classic baked cheesecake, blueberries and blueberry sauce

Crème Brûlée **V**

Simple, classic burnt cream

Sticky Toffee Pudding **V/VGA**

Drenched in caramel sauce, vanilla ice cream

Warm Chocolate Fondant **V**

Caramel ice cream

Upgrade your dessert to a selection of three locally sourced cheeses

£3.95 per person supplement

Coffee & Truffles

£5.50 per person supplement

V vegetarian | **VGA** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day.

UPPER DECK

• BAR & RESTAURANT •